

Hors d'oeuvres Receptions require a minimum of \$20 per person

HOT SAVORY HORS D'OEUVRES

\$155 per 100 pieces

Spicy BBQ Meatballs

Southern-Style Collard Green & Cornbread Shooters

\$160 per 100 pieces

Smoked Sausage Pillows smoked sausage wrapped in puff pastry with Dijon mustard dipping sauce Roasted Seasonal Vegetable Skewers

\$200 per 100 pieces

Chicken Fajita-Style Street Taco Bites

Fried Green Tomatoes with Comeback Sauce

Pulled Pork Sliders with Brown Sugar BBQ Sauce

Boom Boom Boneless Chicken Wings boneless wings mixed with a mild spiced creamy sauce

Baked Seasoned Flatbread Wedges topped with creamy Boursin style cheese, sliced pepperoni, & parmesan sprinkle

Classic Italian Meatballs with Marinara & Parmesan

\$220 per 100 pieces

Hand Breaded Chicken Tenders with Honey Mustard Sauce

Alabama Raised Fried Catfish Bites with Tartar Sauce

Smoked Pork Belly Skewers with Honey Soy Dipping Sauce

Chicken Wings

plain, mild buffalo, lemon pepper, or honey bbq



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HOT SAVORY HORS D'OEUVRES

\$235 per 100 pieces

Grilled Chicken Tenders with Alabama White Sauce

Fresh Baked Assorted Quiche Bites

Roast Beef Sliders with Horseradish Sauce on Yeast Rolls

Cheese Burger Sliders

\$255 per 100 pieces

Fried Shrimp with Cocktail Sauce

\$265 per 100 pieces

Crab Cake Bites with Red Pepper Aioli

COLD SAVORY HORS D'OEUVRES

\$155 per 100 pieces

Southern-Style Sweet Deviled Eggs

Smoked Turkey Finger Sandwiches on House Bread

Honey Ham on Soft Yeast Rolls

Antipasto Skewers

salami, cheese, olives, tomatoes

Caesar Salad Shooters

Chicken Salad in Phyllo Cups

\$180 per 100 pieces

Caprese Salad Skewers

mozzarella, tomato, basil, balsamic glaze

Greek Salad Shooters

romaine, tomatoes, cucumbers, garbanzo beans, feta cheese with a light tangy dressing

Parmesan & Herb Flatbread Wedges

topped with a creamy boursin-style cheese & seasonal grilled vegetables



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COLD SAVORY HORS D'OEUVRES

\$210 per 100 pieces

Cucumber Rounds

topped with pimento cheese & hickory smoked Conecuh sausage

Bacon, Tomato, & Onion Jam Crostini Bites

Seasonal Fruit Skewers

\$240 per 100 pieces

Beef & Blue Crostini Bites sliced roast beef, creamy blue cheese, grape to mato half, pickled onion

Old Bay Shrimp Cocktail

DIPS

serves 40-50 people

Roasted Vegetable Buffalo Dip with House-Made Chips \$130 Hot Spinach Dip with House-Made Chips \$140

Roasted French Onion Dip with House-Made Chips \$110

Pimiento Cheese Spread with Crackers \$100

PLATTERS

serves 50-75 people

International & Domestic Cheeses with Crackers \$185

Vegetable Crudité with Ranch Dip \$135

Fruit & Cheese Assortment \$200

Harbert Center Broccoli Salad \$160

Displayed Charcuterie Board \$215 assorted cured meats, cheeses, pickles, olives, dried fruits, crackers

Displayed Grazing Table \$14 per person

minimum 100 people

spread featuring international $\mathscr E$ domestic cheeses, variety of fruit, assorted cured meats, pickled vegetables, olives, dried fruits, breads, crackers, jellies, jams, finger sandwiches, $\mathscr E$ dips



Hors d'oeuvres Receptions require a minimum of \$20 per person \$125 attendant fee required per station

ACTION STATIONS

priced per person

Totcho Bar \$12

tater tots with toppings (choose 6):

cheddar cheese, nacho cheese sauce, green onions, sauteed onions & peppers, pickled jalapenos, tomato salsa, ketchup, mustard, ranch, sour cream, chili, pulled pork OR popcorn chicken

Build Your Own Slider Bar \$13

grilled beef chuck patties, sliced cheese, pickles, bacon bits, sliced onion, pickled jalapenos, mustard, mayo, ketchup

Walking Nachos \$10

individual bags of Doritos or Fritos with choice of taco seasoned ground beef, shredded queso blend, pickled jalapenos, tomato salsa, diced red onions, roasted corn, sour cream

Pasta Station \$10

penne pasta, parmesan cheese, broccoli, mushrooms, green onions, garlic bread, marinara OR alfredo sauce grilled chicken + \$8

Mashed Potato Bar \$9

creamy potatoes, shredded cheese, bacon bits, caramelized onions & peppers, roasted garlic butter, sour cream, scallions

Mac & Cheese Bar \$10

toasted herbed breadcrumbs, roasted peppers, pickled jalapenos, fried onions, pico de gallo, shredded cheese, diced ham smoked sausage + \$5 | pulled pork + \$6 | popcorn chicken + \$5 | shrimp + \$8

Caesar Salad Station \$7

romaine lettuce, parmesan cheese, garlic seasoned croutons, classic Caesar dressing grilled chicken + \$8

CARVING STATIONS

served with cocktail rolls & appropriate sauces

Marinated Beef Prime Rib (serves 40-50) \$355

Roasted Turkey Breast (serves 40-60) \$185

Beef Tenderloin (serves 30-40) \$385

Slow Smoked Ham (serves 50-70) \$225

Grilled Pork Tenderloin (serves 30-40) \$190



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SWEET BITES

per 100 pieces

Milk & Cookies \$165 ice cold milk with a homemade chocolate chip cookie

Chef's Choice Cake Bite Assortment \$145

Brownie Bites \$145

Dessert Shooters \$210

(choice of two flavors per order)

banana pudding, cookies & creme, cheesecake with strawberry or caramel sauce, lemon ice box, key lime, chocolate mousse, strawberry shortcake, oatmeal creme pie, peanut butter pie, toasted coconut cake

Mini Cookie Assortment \$95

Chocolate Dipped Strawberries \$175

BEVERAGES

per gallon (serves 10-12)

Royal Cup Coffee \$34

Harbert Center Punch \$36

Iced Tea \$26

Lemonade \$26

Soft Drinks/Bottled Water \$3 (each)

Assorted English & Herbal Teas \$2 (each)

Assorted Fruit Juices \$3 (each)